



PRODUCER PROFILE

Estate owned by: Philippe Barrere,
Frederic Valette, Clement Minne & Pauline
Guiraud

Winemaker: Pauline Guiraud & Clement
Minne

Estate founded: 2010

Region: Provence

Country: France



Bandol Rosé NV

WINE DESCRIPTION

Handharvested in small crates. Sorted in the vineyard and sorting table. Fully destemmed.

80% Direct press

Temperature controlled throughout production.

Fermented and aged on the lees in stainless steel tanks.

TASTING NOTES

Salmon pink color.

Notes of citrus, mango, notes of apricots and white flowers.

Structured and balanced mouthfeel which reveals exotic fruit aromas and spices.

Refined, long finish.

FOOD PAIRING

Goat cheese stuffed zucchini flowers, Roasted scallop risotto, peach crumble.

VINEYARD & PRODUCTION INFO

Soil composition:	Terraced Calcareous and Clay
Exposure:	Various
Harvest time:	September
First vintage of this wine:	2010

WINEMAKING & AGING

Varietal composition:	35% Mourvedre, 40% Cinsault, 20% Grenache, 5% Carignan
Fermentation container:	Stainless steel tanks
Maceration technique:	Cold Soak Maceration and Sur-Lie Aging
Type of aging container:	Stainless steel tanks